

Fairview Stellenbosch Merlot 2015

Ruby red colour with raspberry, mocha and vanilla pod aromas. Medium bodied with supple tannins, fresh red fruit flavours and with a harmonious finish.

A wonderfully versatile style of wine, pairs with elegantly flavoured meats like beef fillet or veal.

variety : Merlot | 100% Merlot

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.6 g/l pH : 3.58 ta : 5.0 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3 - 5 years

in the vineyard : This Merlot is from our Houmoed farm in Stellenbosch, some 8km away from the False Bay coast. The vines were planted in 2000 on gravel soils (koffieklip), and are trellised on the 5 wire extended Perold system. Summer canopy management practices include tipping, leaf removal and shoot positioning to ensure sufficient sunlight penetration into the canopy.

in the cellar : The grapes were harvested at 25 degrees balling, destalked and gently crushed into stainless steel tanks. Pump-overs were done up to three times a day. After fermentation the wine was raked into barrels for malolactic fermentation and matured for 14 months in French oak barrels of which 15% was new oak. A portion of the wine was hand-sorted, fermented in an open top wooden vat and basket pressed. This handcrafted portion of Merlot adds depth and complexity to the final blend.

